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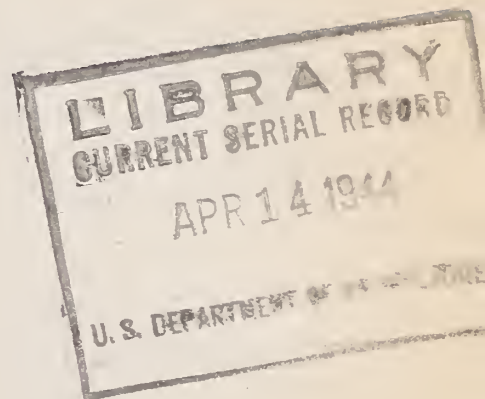
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WAR FOOD ADMINISTRATION Office of Distribution

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When people get together to buy and sell--that makes a market. When farmers and consumers get together, as they did out in San Francisco, that makes a farmers' market.

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Codfish is one food the United States *receives* under international allocation. And a good thing, too. Codfish plays an important role in our food program, both in this country and in Puerto Rico.

ONIONS ARE ON THE WAY

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You can have onions on your hamburger again one of these days. Unless all signs fail, onion-less days should end about April 15.

SPREADING THE BUTTER

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It makes sense to store butter away in cold storage when production is heavy and bring it out when production is light. It goes without saying that sense is one thing the War Food Administration always tries to make.

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We may have fair supplies of beef this summer and then again we may not. But plenty of pork is in storage and we'll make out all right.

CAN IF YOU CAN

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It's always good to put away a little food against a rainy day or a cold snap. And when you do your canning at a community preserving center, it's fun.

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FARMER MEETS CONSUMER

. . . . By Harry W. Henderson

When farmers have food to sell and consumers have money to buy, it is a good idea for both groups to get together. And that's what they are doing out in San Francisco. There the Victory Garden Advisory Council is sponsoring a farmers' market that is doing much to solve some serious food distribution problems.

Last August in Marin County, just 35 miles north of San Francisco, 115 tons of canning pears, picked and packed in lugs, were in danger of going to waste because canneries were too rushed to absorb the entire crop. At the same time, consumers were looking all over for pears to can. Only a few were available and they were very expensive.

So the Victory Garden Advisory Council of San Francisco swung into action. The story of the pears was carried in all the newspapers. In no time at all hundreds of automobiles were headed out to the orchards. Within 6 days consumers had bought, at moderate prices, the original 115 tons together with another 190 tons that the growers, in discouragement, had decided to leave unpicked. Consumers got their fruit at a low price; growers sold their produce for more than they would have received otherwise; and, most important, valuable food was put to good use.

Other Counties Ask for Help

Before long farmers in Sonoma, Napa, and Santa Clara counties asked for help; they too had "surplus" fruit on their trees. But a hitch developed this time. The local ration boards couldn't allow extra gasoline for driving so far.

Perhaps it was lucky, looking back on it, that the boards said "no" to fruit-hungry consumers. For, before long, someone asked the question: "If we can't go where the fruit is, why not have the farmers bring the fruit to us?"

The Council got busy again. A vacant lot opposite the United States Mint, in the very heart of San Francisco, was turned over to the Council free of charge. August 12 was set as the opening day for what was to be the first farmers' market in the area, and the newspapers cooperated by spreading the word far and wide.

On August 12 hundreds of people crowded into the lot. It was almost a carnival. City folks couldn't buy produce fast enough. Farmers, at first skeptical, soon were walking around with their pockets bulging with coins and bills. Trucks, loaded with hundreds of boxes of pears and apples, were sold out in 25 minutes. As one load was sold, farmers hopped into the trucks and were off to get another. The only cost to the farmers was a fee of not over 50 cents for each truck, the fees going to pay for keeping the lot clean.

During the first 6 weeks approximately 8,500 tons of fruits and vegetables valued at \$500,000 had been salvaged. At the end of 6 months about 13,000 tons valued at \$1,500,000 were handled at the market. During the first 6 months of operation, 6,400 trucks came to the market from 22 different counties.

Consumers and producers in the San Francisco area can thank John G. Brucato, chairman of the Victory Garden Advisory Council, for getting the farmers' market under way. Brucato saw a chance to improve food distribution and he handled practically all the details of getting the market organized on a sound basis.

Since things have gone so well, plans are now under way to establish the market on a more permanent basis. A special Farmers' Market Advisory Board will be named, made up of three farmer members, two members representing labor, and four members from civic and consumer groups. A market master and an assistant will be employed, the lot graveled, and rest rooms installed. A regular fee of \$1.00 per truck will be charged for maintenance and operations. The county agricultural commissioners will vouch for the farmers who bring in their own produce and standards of quality and sanitation will be maintained by the Board of Health and the State Department of Agriculture.

Market Idea Spreads

The farmers' market idea, is beginning to catch on all throughout the Pacific Coast. The Farm Bureaus of five neighboring counties are organizing markets; the Grange at its recent California State Convention heartily endorsed the extension of growers' markets; in Los Angeles the Public Health and Welfare Committee, after investigation and public meetings, recommended to the city fathers the passing of an ordinance to establish a farmers' market for the duration of the war and 6 months thereafter. These markets will be so organized that only bona fide farmers marketing their own produce may use the facilities of the market. Peddlers, commission merchants, or wholesale dealers will be prohibited. In this way the markets will be just farmers' markets and will not compete with normal wholesale and retail trade.

Here is one fair and reasonable way to utilize more fully all the food grown on American farms. When regular commercial channels can't handle bumper crops, when trains are moving troops or weapons of war, and farmers can't get shipping space for perishable foods--that's just when "surplus" crops develop. But we all know by now that "surplus" no longer means food that is unwanted because consumers are overfed. It means a food that, for one reason or another--transportation difficulties, price obstacles, marketing practices, high perishability--can't move into the regular markets. During wartime, especially, when food is so precious, it cannot be allowed to spoil or to be plowed under. A market where farmer and consumer can come together is one approach to the "surplus" paradox.

WFA TAKES STEPS TO FREE MORE COLD STORAGE SPACE

The War Food Administration recently issued orders designed to hasten movement of certain foods from last year's production still remaining in cold storage to make room for the inflow of perishable commodities from 1944 production.

By far the largest portion of the total quantity of food in cold storage warehouses, including those products to which the orders apply, is privately owned in regular commercial channels for civilian use.

The WFA's action, effective March 22, requires that stocks of frozen poultry, frozen cold-pack fruits and vegetables, and fruit and vegetable purees in cold storage warehouses of more than 10,000 cubic feet capacity, be reduced by 20 percent within 30 days, and that all products that have been in such storage 10 months or longer be removed, unless specific authorization is obtained from the Director of Food Distribution to keep the commodities in cold storage.

Another provision prevents the use of cold storage facilities for nuts in the shell--including peanuts, canned fish and canned shellfish in hermetically sealed containers--except frozen crabmeat and shrimp, and Carter's Spread--a product made from about 85 percent butter and 15 percent high-melting-point edible oil.

Cold storage stocks of perishable commodities normally are largely depleted before new production starts to flow into storage. This year, however, there has been a strong tendency on the part of large commercial purchasers and users of food to pile up supplies in excess of normal requirements. Coupled with the need for space for handling Government supplies, this tendency has crowded refrigerated facilities to the point where certain foods have had to be removed from this type of storage and a continual outward movement of other foods encouraged. The WFA action supplements previous orders limiting the kinds and quantities of food that may be kept in cold storage.

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A set-aside order designed to increase the flow of corn to the most essential users has been issued by the War Food Administration. The order requires country grain elevators in 124 counties in Minnesota, Nebraska, Iowa, Illinois, and Indiana to offer 35 percent of all present stocks and future receipts of yellow and mixed corn during each 15-day period to purchasers designated by the WFA. It also requires terminal elevators within the set-aside area to offer 35 percent of present stocks and a like quantity of future receipts coming from sources other than country elevators. The Director of Food Distribution is authorized to remove counties from the list or to add others.

FARMERS TO MAKE ALL-OUT
PRODUCTION EFFORT IN 1944

The Crop Reporting Board, in its annual round-up of prospective plantings, says that farmers in all parts of the country are pushing production close to the limits of their resources, and the total acreage of crops is likely to be several percent greater than was grown last year and close to the record acreage of 1932.

If farmers carry out present plans, nearly all of the increase over plantings last year will be in grains, tobacco, and certain vegetables. Decreases are in prospect for most other crops. No prospective planting report is made for cotton, however.

In each part of the country the plans of farmers are considerably influenced by local conditions, the Crop Reporting Board says. All areas are affected by the draft and by the movement of workers to war jobs. But where farms are large, productive, and mechanized, many farmers are in a position to pay wages high enough to compete with industry. Tobacco and cotton, where grown on a small scale and where most of the work can be done by family labor, appear less affected by labor conditions than peanuts and sugar beets, which are grown on an extensive scale with the help of hired labor. Lengthening the hours of labor is more effective where mechanical power is available than where horses are used. At present prices, many farmers find that they can advantageously grow larger acreages by hiring combines, corn pickers, pickup bailers, and trucks on a custom basis.

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The War Food Administration has notified canners to increase from 38 to 41 percent the quantity of canned grapefruit juice and from 42 to 48 percent the quantity of orange juice which they are required to set aside for Government war purposes. The increases are necessary because of expanding requirements of the armed forces.

The action, which was taken in an amendment to Food Distribution Order 22.5, is expected to raise the Government's grapefruit juice reserves from the 1943-44 pack from about 9,500,000 cases to approximately 9,900,000 cases and the Government's orange juice reserves from approximately 1,900,000 cases to about 2,200,000 cases.

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E. A. Meyer has been named associate chief of the Office of Distribution's Fruit and Vegetable Branch. Before coming with the War Food Administration, Meyer was assistant director of the War Production Board's Food Division. Formerly he was vice-president of the C. H. Musselman Co., of Biglerville, Pa. Charles F. Kunkel will continue as assistant chief of the Fruit and Vegetable Branch.

"GOOD NEIGHBOR" FISH

. . . . By H. C. Albin

Above the border it's known as "Newfoundland Currency." In some parts of the United States it's called "Scandinavian Turkey." In Massachusetts, it is the State symbol, and a wooden replica of it hangs in the Senate Chamber of the State House at Boston.

Yes, it's the codfish--which has been eaten for centuries in the Scandinavian countries, Spain, Portugal, Italy, Greece and France. In Puerto Rico, the Caribbean area, Brazil, and other countries to the south of us, it has been an important food since early in their history. Codfish has been a staple in the diet of New Englanders since the landing of the Pilgrim Fathers, and today constitutes a small but very important segment of our total food supply.

So important is codfish to our total food program, that we have taken steps, through international allocations, to assure ourselves of an adequate share of the catch.

When Norway and France fell to the Germans, two of the world's larger cod fishing fleets no longer were able to contribute salted fish to the United Nations' supply. And in the countries that did remain accessible, i.e., Newfoundland, Canada, Iceland, Greenland and St. Pierre-Miquelon, production dropped off. This was a result of heavy demands for the fish in fresh form, commandeering of some of the larger vessels, and the cessation of fishing over the far-out deep banks, where submarines lurked.

Short Supply--Great Demand

With smaller supplies in prospect, and a greater demand, there was a possibility that shipments to the United States, and particularly to Puerto Rico, might fall below requirements.

At this point, the U. S. Government, through its representatives on the Combined Food Board, helped develop an international allocation program for salted codfish. This allocation divided up the 1943 catch in such a way that all major users obtained a reasonably equitable share. As a part of the program, there also was agreement on a set of uniform prices.

Without this international allocation, the United States would not have received its share of this food for its continental civilians and for Puerto Rico--where the salted codfish, or "bacalao," as it is called, is a vital necessity.

It is now expected that the international allocation program will be continued through 1944. The new allocations and uniform prices are expected to be announced by April.

Salted codfish is perhaps the cheapest of the "first class" protein foods of animal origin--and thus is of great significance in the diets of low income people. That is why it is of such importance in the economy of Puerto Rico and the whole Caribbean area, as well as Italy, Greece, Spain, Portugal, and many other countries where the living standard is relatively low. Not being an oily fish, the cod is especially suitable for dry salt curing. Codfish is frequently the only source of animal protein in the diets of some Puerto Ricans.

Low cost of codfish is largely possible because of the high productivity per man and the high catch of each boat. Trawlers in the North Atlantic bring in about 100,000 pounds of codfish and other bottom fish per man per season. That's a much higher yield per man than is the case with hog production.

It is now estimated that the 1944 world catch of codfish, including supplies available to the U. S. and Puerto Rico, will approximate 175 million pounds (dry salt basis). This compares with the 1943 production of about 135 million pounds on the same basis.

Familiar in New England

Codfish isn't a staple all over the U. S. But it's very popular in New England, where codfish cakes and codfish balls are family institutions, not only on Fridays but at other times during the week. The excellent qualities of this fish will undoubtedly give it much wider popularity when supplies become more plentiful.

In Wisconsin, Iowa, and Minnesota--especially around Minneapolis--people of Scandinavian extraction think highly of dried salted codfish. Specially prepared, it is served as a delicacy--particularly around the holidays--and the Olsens and Johnsons and Gustavesons call it "Scandinavian Turkey."

Children all over the country have shuddered when they have taken the oil extracted from codfish livers--but that's another story. The real story on codfish right now is the way several nations have gone together to divide--on the basis of need--this important food crop that is harvested in the North Atlantic.

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Although the civilian food supply for the year is expected to be about the same as in 1943, the situation for the next few months appears to be more favorable than for the same period last year. Greater than usual seasonal increases in eggs, citrus fruits, winter truck crops, meat, butter, and lard account for the expected supply. These increases along with foods canned at home will more than offset for the next few months reduced civilian per capita supplies of commercially canned fruits and vegetables.

ONIONS ARE ON THE WAY

. . . . By Elinor Price

About this time last year everybody was on a hunt for potatoes. Then along in the fall oranges were scarce. This spring it's onions--and they are about as hard to find as a pair of new Nylons.

The potato and orange shortages worked themselves out and so will the current dearth of onions. Before long plenty of onions will be on the market and we'll be worrying about something else.

Down in south Texas, growers are getting all set to harvest 72,300 acres of onions (mostly Bermuda)--a big increase over the 28,000 acres harvested in 1942. It is true that some of the acreage this year is in nonirrigated areas, where average yields are smaller. Nevertheless, on the basis of average yields from estimated plantings, a crop of approximately 2,800,000 sacks may be expected this year, compared with 1,708,000 sacks in 1943.

First Week of April

Some of these early onions may reach markets the first week of April, but you'd not better figure on them before mid-April.

For the remainder of the year, it should be clear sailing. Reports of acreage for the late spring crop grown in north Texas, Georgia, and Louisiana point toward an increase of almost 5,000 acres over last year. Intended acreage of the early summer onion crop in California, Washington, Iowa, Oklahoma, Kentucky, Virginia, and New Jersey shows an increase of 30 percent over acreage harvested in 1943. The early spring, late spring, and early summer crops usually account for a little more than one-half the total onion acreage. Together they add up to an indicated acreage of 105,420 compared with only 54,150 acres harvested last year, and the 10-year average of 73,950 acres. It's very encouraging.

A post mortem on what happened to the onion crop isn't of much value to the fellow who is compelled to eat his hamburger onionless. But here's what made the onion so elusive this year:

The rain came down hard last summer when growers in Minnesota, Michigan, Wisconsin, and New York were planting their onions. Planting was delayed, onions already planted were washed out--or fields became so weedy yields were reduced. Consequently the onion crop that normally goes into storage and supplies us during the late winter was much smaller than the year before.

Production of storage onions during the fall of 1943 came to only 11,500,000 sacks of 100 pounds each, compared with the 1942 storage crop of 13,700,000 sacks. The 1943 crop didn't even come up to the

10-year average of 11,600,000 sacks. We were bound to run into trouble this winter in trying to satisfy all the war-created demands with a small supply.

The armed forces and other direct war users needed about a fourth of the crop to carry on their food programs. The War Food Administration issued an order requiring all onion shippers in 12 western and northern States to obtain permits before making any shipment, except for nearby storage, of dry onions in excess of 100 pounds. Through this order, the WFA said, in effect, "After the soldiers, sailors, marines, and coast guardsmen, civilians come first."

We civilians, of course, have a greatly increased appetite for all foods and that hasn't helped the shortage situation any. Although ceilings on onions have prevented the price from skyrocketing, ceiling prices actually have increased demand. Through all this interplay of economic forces, our onion supplies have dwindled and dwindled. On January 1, stocks of storage onions in the hands of growers and dealers were the smallest since 1932. By January 1, as a matter of fact, we had already used up 75 percent of the supply that went into storage last fall with 3 months to go.

Now you begin to see why we have an onion shortage.

There are no reports yet, of course, on how many acres of late onions growers will plant this year. It's a fairly safe bet, however, that the harvest--assuming the weather is on our side--will be large enough to carry us through next winter. Growers are not likely to be caught with their onion stocks down this year.

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OD PROGRAMS AND FUNCTIONS

ASSIGNED TO DEPUTY DIRECTORS

To establish a more direct line of authority, all programs and functions of the Office of Distribution have been assigned to four deputy directors.

C. W. Kitchen will be Deputy Director for Commodity and Industry Regulation. Lt. Col. Ralph W. Olmstead will be Deputy Director for Supply. S. R. Smith will be Deputy Director for Civilian Programs. And F. A. March has been named Deputy Director for Management.

Included in the regrouping of responsibility is a centralization of the WFA's food procurement and disposition functions. Under this arrangement, a Procurement Branch under the Deputy Director for Supply will be responsible for all food purchasing and disposition of commodities for the Office of Distribution. Maurice L. Brenner, formerly chief of the Fish Products Division, will be head of the Procurement Branch.

SPREADING THE BUTTER

. . . . By Esther Osser

Like the Ancient Mariner, a lot of people complain that there's butter, butter everywhere but not a bit to spread. There's an implication--and sometimes the accusation--that the Government is hoarding butter like a squirrel hoards hickory nuts while the housewives of the Nation do without.

Everybody knows that there isn't as much butter available for civilians as in the pre-war days. For one thing, civilians are drinking a great deal more milk than 4 or 5 years ago and that reduces the supply of milk available for butter-making. For another, each of us is contributing about $\frac{1}{4}$ of a pound a year to the Russian soldiers and another 3 pounds to our own fighting men.

But with the efforts to conserve milk for butter and to produce as much as possible under war conditions, there's enough to meet these essential military needs and to allow an average per capita consumption of at least a pound a month.

Even Distribution

Even more significant, however, is the fact that this quantity is available in the fall and winter, when butter output always hits a low point, as well as in the spring and summer when the creameries are working overtime.

With export requirements at least as high and probably higher in the winter than at any other time of year, this evenness of civilian supplies is a real achievement. And back of that achievement are those much-maligned Government stocks.

The Government figures this way: If it buys enough butter in the high production months to meet not only current, but future, war needs, all the butter manufactured during the low production months can be sold to civilians. This quantity about equals the amount remaining for civilians in the heavy production season after the Government purchases the bulk of its requirements for a year.

If this purchase method were not followed--if the Government had no reserves to draw on during the winter months--it, too, would have to buy out of the relatively small supply produced in the months from October through March.

Under this system the annual supply for each civilian would still total about 12 pounds, but it would be available and therefore used much less evenly. Lighter Government purchases in the summertime would need to be made up later of course. The result would be a disproportionately

large quantity for civilians in the months April through September, and a very small amount to be stretched out over the rest of the year.

So next fall and winter when the Government's stock figures look pretty large, remember they're helping to assure you an even supply of butter the year around. It's just a case of spreading the butter.

-V-

The 1944 schedule of support prices for farm products has been announced by the WFA. It is planned to carry out the program through loans, purchases of commodities for military, Lend-Lease, and other governmental uses, and through direct payments to farmers or processors.

Hogs will be supported during the period ending March 31, 1945 through purchases by the WFA of federally inspected pork products at prices which will enable slaughterers to pay not less than the designated support prices for hogs. In addition, FDO 75 requires all slaughterers to pay not less than the support price. The Reconstruction Finance Corporation also stands ready to withhold slaughter payments from any slaughterer who purchases hogs below the support prices during the period for which such payments are provided. For the period ending September 30, 1944 the support prices for good to choice butcher hogs weighing 200 to 270 pounds is \$13.75 per hundred weight and for the period October 1, 1944 through March 31, 1945 the price for hogs weighing 200 to 240 pounds is \$12.50 per hundred weight.

Nonrecourse loans will be made available to farmers on corn, wheat, cotton, rice, tobacco, soybeans, flaxseed, smooth type dry edible peas, cured sweetpotatoes, barley, grain sorghums, rye, hay and pasture seeds, and naval stores. Some products will also be supported through direct purchases. These include soybeans, linseed oil and meal, peanuts, sugar beets, dry edible peas of both the smooth and wrinkled types, California and Southern blackeye peas, dry edible beans, potatoes, eggs, butter, cheese, and other manufactured dairy products.

Producers' prices on fruits and vegetables for processing, including both canning and freezing, will also be supported. Canned vegetables will be supported through WFA acceptance of all offers to sell made by canners certified by the State Agricultural Conservation Committee as agreeing to contract with producers for at least the specified support levels for the raw products. The detailed program for fruits for processing will be announced prior to the beginning of the marketing seasons for these commodities.

-V-

In order to supply essential civilian and military requirements and export commitments, the WFA has requisitioned approximately 6½ million pounds of black pepper in the New York area. Importers have been withholding stocks from sale to grinders and packers in the hope of obtaining adjustments in ceiling prices.

SPRING AND SUMMER BEEF SUPPLIES

. . . . By Milton Mangum

When Mrs. America steps up to the meat counter at her grocery store in April, May, June or July will she find supplies of beef (1) plentiful? (2) moderate? (3) scarce? (4) gone?

"It all depends," is the guarded answer of those who keep their fingers on the pulse of the Nation's meat supply.

The favorable side of the ledger shows:

Record numbers of livestock on farms--more than 82 million head. That's about 3 million more than we had a year ago and 8 million more than we had in 1934--when we had too many cattle because of drouth and feed shortage. Cattle numbers have been increasing since 1937. All classes and ages have increased but the largest relative increases were in cattle kept mostly for beef.

Unfavorable Factors

Now let's look at the other side:

It takes a lot of beef for our fighting forces. Set-aside regulations now in effect require packers operating under Federal inspection to hold out half the production of U. S. Choice, Good, Commercial and Utility grades of steer and heifer beef that meets army specifications and 80 percent of the beef produced from canner and cutter cattle. Then beginning April 1, set-aside requirements will be extended to packers who haven't been under Federal inspection and who slaughter 52 or more cattle a week that produce army style beef. But less than 200 packers will be affected by this action. However, this all means that a substantial amount of the beef supply will never reach the meat counter at the corner grocery store.

But it all depends:

Beef will be fairly plentiful if producers market cattle in line with recommendations to reduce numbers to a safe balance with feed supplies.

Beef will be scarce if producers hold back cattle to make cheap gains on grass during the spring and summer. There's little incentive to do otherwise.

Short feeding of cattle shows up with animals moving to packing plants earlier but carrying less weight. This means the beef arrives at the meat counter sooner but there isn't as much of it.

Without making any definite promises, the War Food Administration sums up the spring and summer beef situation about like this: (1) Probably

more beef than last summer when slaughter of cattle was below expectations, (2) surely not as much beef as civilians would like or would buy at controlled prices, (3) and just how much beef there will be for civilians depends on what happens in the war, weather, feed, prices, and how producers feel along with all the other unknowns of the future.

But production estimates now indicate that civilians will get about 63 pounds of beef and veal in 1944 as compared with 59 pounds in 1943. This is no assurance, however, that the supply will be evenly distributed throughout the year. A substantial part of the supply may come next fall.

Avoiding extremes we would probably cross out "plentiful" and "gone" in the opening multiple choice question and underline either "moderate" or "scarce." And, which it is, "all depends."

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Seed potato growers produced the largest crop in history in 1943, and plentiful supplies of seed potatoes will be available for planting this coming crop season.

Sharp increases in acreage last year in 23 out of 27 seed potato producing States jumped the 1943 production of certified seed potatoes from the previous high of over 20 million bushels in 1942 to a record output estimated to be more than 29 million bushels.

Certified seed potatoes, plus war-approved grade seed potatoes, make a total of almost 42 million bushels that will be available to farmers this spring and summer.

In addition to having plenty of good seed potatoes this year, farmers can obtain them at comparatively low prices. Some varieties of certified seed potatoes (Katahdins) have sold for as low as \$4.15 per 11-peck bag (165 lbs.), and some varieties of war-approved grade potatoes (Cobblers) were purchased for \$3.80 per 11-peck bag. Certified seed potatoes generally have been selling at prices ranging from \$5.20 to \$5.70 per 11-peck bag. These potatoes were mostly of the Cobbler, Green Mountain, Chippewa, Sebago, Bliss Triumph, and Houma varieties, produced in Maine. Seed potatoes from other producing areas, however, have been comparatively as reasonable in price.

-V-

The first hybrid onion variety has just been released to growers by the California Agricultural Experiment Station under the name "California Hybrid Red No. 1." It is described as "very mild, very sweet, and exceedingly high-yielding." Developed through experiments started about 10 years ago, this hybrid has been tried out extensively and has proved adapted to central California, southern Utah, and southern Nevada. It is an early variety.

CAN IF YOU CAN

. . . . By Martha Lumpkin and
J. P. Tubbs

They drove up to the old convict camp--Bill and Emma. Ever chivalrous, he opened the baggage compartment and lugged vegetable-laden hampers down through the narrow door to Emma's allotted space in the community cannery.

"Okay, gal," he puffed, tired by his exertion. He waved to her as he went out. "Pick you up this afternoon. Good luck--and don't burn your gosh-durned fingers. Be seeing you."

Tired but still enthusiastic over her day's canning, Emma gave Bill a full report on it at supper. "Hmpff," he snorted, "packing beans in a little ol' can shouldn't be hard work. It ought to be fun for you."

He said nothing more, but in the night he wondered about this canning business. By the following Thursday he had decided to take off an hour or so and have a look at it. He did, and the "hour or two" stretched 'til noon. He even pitched in and helped.

Fun

Though exhausted, he was honest when he met her in the afternoon. "Say, gal--that was fun this morning, even if it was hard work."

Believe it or not, Bill stayed all day the next Thursday, and to his surprise he found other husbands doing the same--and from then on through the season he was on hand all day every Thursday. He liked the informal get-together sessions with his townsmen; liked to learn about canning, and liked to thrust out his chest and brag about the canning "me an' Emma" had done.

And before the season ended, there was a "men's night," when husbands donned aprons to show mocking wives that they had talent for more than raking the yard.

And that's the story--or part of the story--of the little community canner in Decatur, Georgia, where folks began from scratch in July and put up about 61,000 cans of food before August ended. About 680 families took advantage of the cannery, and most of what they put up was from backyard garden plots.

The story's real beginning, though, came earlier in the year, when Victory Gardeners faced a possible Waterloo just at a time when they should have been gloating over garden yields.

Gardeners grew a little frantic. The nearest cannery was miles away, and they tardily realized that dwindling gasoline rations wouldn't last out the season. But there was that problem of putting up a lot of

those fresh vegetables for winter use. Canning, of course, was the answer, but canning meant plenty of preparation and, more important, equipment.

Then the DeKalb County Chamber of Agriculture and Commerce stepped into the picture. The Chamber, back in the spring, had launched an ambitious Food for War Program. It was a beautiful program on paper. It called for a cannery, a freezer lock system, a hatchery, a dehydrator, a potato curing house, an abbatoir, and eventually a farmers' market. All these things they hoped to have "in a few years."

Heads were hurriedly put together, and Decatur and DeKalb county swung into action. They took over the old convict camp and turned its kitchen into a cannery. It was as simple as that.

DeKalb county housewives found, also, that the procedure for canning was simple. There were, of course, the women with families and plenty of canning experience, but there were many young brides as well, eager to try their hands at canning. And--well, the husbands.

Instructions

When canners arrived for a few hours' work, they found specific instructions posted on the walls--instructions for each canning step. In addition, they had the help of a volunteer supervisor, and the advice of the county home demonstration agent. The county purchasing agent served as general manager, and the county hired three other persons to help with the work. A Negro home demonstration agent gave her time on Mondays, when the plant was open to Negroes and to county prisoners, who did some of their own canning.

All a housewife had to do was notify the Chamber of Agriculture and Commerce office ahead of time, since facilities limited cannings to 30--and preferably not more than 25--families a day.

Each person brought her own vegetables or fruits, and sorted and prepared them at long tables on a well-screened porch.

At the end of the canning process, every can was labeled--a badge of Mrs. Housewife's individual success in helping to conserve food and to stretch Uncle Sam's food supply.

The collective average for a day of from 20 to 25 families was about 2,000 cans, although as many as 4,000 cans were put up on some days during the height of the season. Approximately 1,500 No. 10 cans were put up for hospitals and other institutions.

And there was surprising little spoilage--less than one percent. Of the first 5,000 cans put up, only 20 were lost from spoilage.

The cost of canning at the DeKalb county plant was negligible. Each No. 2 can put up cost a total of 5½ cents--3½ cents for the tin can and 2 cents for processing. No. 3 cans were only 2 cents more.

That was last season's story of the DeKalb county community cannery. Plenty of folks made a day at the cannery a family outing. Long wooden tables and benches under nearby shade trees furnished perfect picnic grounds for a noon-day respite from work, and provided children with a playground close enough for the watchful eyes of busy parents.

This year's story is yet unwritten, but its slogan is:

"If you have anything to can, you can can."

-V-

MILK SUGAR ORDER ISSUED

Because milk sugar production this year will not be sufficient to meet requirements of all users, the WFA has issued FDO 95 to direct milk sugar to the most essential purposes.

Under the order, effective April 1, approval by the Director of Food Distribution will be required to accept delivery of and to use milk sugar. As soon as approval is granted the supplier is notified of the quantity he can supply under the order. Deliveries in retail packages for household use, for delivery to retail stores, and for prescriptions are exempted from the provisions of the order. However, the quantity of milk sugar which may be packaged for these purposes will be limited.

It is estimated that total requirements for milk sugar in 1944--including those for infant foods, pharmaceuticals, and penicillin--will be more than 15 million pounds, exceeding production in 1943 by at least 8 million pounds. Production for 1944 is expected to be about 13 million pounds. Most of the new output will be made from cheese whey and, therefore, will not draw milk away from fluid uses or from the major manufactured dairy products.

Members of the Milk Sugar Industry Advisory Committee, meeting with WFA officials, unanimously agreed that an order was needed.

-V-

The WFA has announced minimum wages to be paid laborers in Louisiana for the production and cultivation of sugarcane during 1944 by producers who apply for payments under the Sugar Act of 1937. The basic rate for adult male workers represents an increase of approximately 17 percent over the wage established for the same work in May 1943.

The determination of fair and reasonable wage rates also provides that the producer must furnish to the laborer without charge the accessories customarily supplied for him, such as a habitable house, garden plot, pasturage for livestock, and medical attention.

FARM EMPLOYMENT SHOWS
DROP FROM YEAR EARLIER

On the first of March this year 8,562,000 people were working on farms in the United States--the lowest number on record for that date. Compared with the February 1 estimate of 8,383,000 persons, however, the number of farm workers made about the usual increase for the month.

Crop correspondents, reporting on the length of day of farm operators and hired workers, indicated very little change in the hours worked per day by hired workers compared to a few years earlier. It is of interest that the U. S. average of 11.2 hours per day worked by farm operators is almost exactly the national average of hours between sunup and sundown on March 1.

-V-

Beginning April 15, support prices on live hogs will again apply only to Good and Choice barrows and gilts weighing from 200 to 270 pounds. The War Food Administration on that date will terminate the temporary emergency support program for hogs weighing from 270 to 330 pounds.

On December 23, 1943, the WFA extended the price support program to cover hogs weighing from 270 to 300 pounds to encourage orderly marketing and to protect farmers from prevailing heavy discounts for hogs weighing over 270 pounds. For the same reason the support program was extended on January 27 to hogs weighing from 300 to 330 pounds.

-V-

The War Food Administration in a recent report, "Food Program for 1944," points to estimated total requirements, military, Lend-Lease, and U. S. civilian above those for 1943 for some of the more important foods, as follows: All meats, up 6 percent; dairy products, up 3 percent; edible fats, excluding butter, 11 percent; eggs, 4 percent; potatoes, 14 percent; canned vegetables, 8 percent; and canned fruits, 7 percent higher.

Shipments to Russia in 1944 are estimated on the basis of slightly increased quantities over last year, though much more food would be necessary to provide the Russians with anywhere near an adequate supply.

Our food contributions to Great Britain, the report says, will be only a small part of the British total needs, and in 1944 won't differ substantially from those of 1943. They will be only the quantity and type of food, which, when added to the supplies otherwise available, will maintain the people's fighting and productive strength.

Government procurements of food will account for about one-fourth of the United States' total production for the year.

FARM SLAUGHTER LIMITATIONS
SUSPENDED INDEFINITELY BY WFA

The War Food Administration has extended indefinitely the period in which farmers can slaughter hogs and deliver pork to others without a permit or license. WFA's restrictions on farm slaughter of hogs and delivery of pork were first suspended for 3 months from November 17, 1943 to February 17, 1944. This period was extended to March 17.

Amendment 12 to Food Distribution Order No. 75, places no termination date on the suspension.

-V-

MORE SPICE AVAILABLE
TO CIVILIAN CONSUMERS

Slightly less pepper, but a substantial increase in the overall supply of other allocated spices, compared with the amount available during the previous spice year, is going to U. S. civilians this year.

The overall spice supply has increased about 22 percent over last spice year's supply as a result of generally improved shipping conditions. The allocable supply of black pepper and white pepper, however, is about 2 percent less.

(The spice year extends from October 1 to September 30.)

-V-

The need for large supplies of dried fruits to meet the requirements of the armed services, U. S. civilians, and allies, makes it imperative that a maximum production of raisins be obtained in 1944.

To accomplish this, it will be necessary that all raisin variety grapes produced in the eight California counties covered by Food Distribution Order 17, except those grapes used for canning, be dried or converted into raisins. The eight counties covered by the order are Kern, Kings, Tulare, Fresno, Merced, Madera, Stanislaus, and San Joaquin.

-V-

Downturns in prices received by farmers for truck crops and poultry products more than offset upturns in prices of meat animals, fruit, feed grain, and oil bearing crops, during the month ended February 15. As a result, the general level of farm product prices is lowered 1 point. At 195 percent of the August 1909-July 1914 average, the prices received index was, nevertheless, 11 points higher than a year earlier and well above any other February since 1920. Farm product prices averaged 115 percent of parity, compared with 116 percent a year earlier.

POTATO EMBARGO
ANNOUNCED BY WFA

An embargo on the use of refrigerator cars for the shipment of low-grade potatoes originating in North Dakota and Minnesota became effective March 11 and soon will be extended to other major potato-producing States. The embargo, issued by the Interstate Commerce Commission, affects potatoes originating in Minnesota and North Dakota grading less than 80 percent U. S. No. 1, or less than U. S. Commercial grade.

Similar limitations will be extended to potatoes in South Dakota, Wisconsin, Michigan, New York, New Jersey, Pennsylvania, and the New England States, while restrictions for potatoes grading below U. S. No. 2 grade, 1-7/8 inch minimum size, will be effective March 20 for Nebraska, Colorado, Wyoming, Montana, Idaho, Utah, Nevada, Washington, Oregon, and California. The embargo does not apply to shipments of certified seed or war-approved seed properly certified and tagged.

The embargo results from a shortage of refrigerator cars and is expected to assure marketing ultimately of good-quality potatoes, since it will turn the flow of low-grade stock to diversion channels by the use of unrefrigerated transportation facilities. Diversion of lower grades for dehydration as livestock feed and for industrial alcohol is being made under contracts already negotiated by WFA in Nebraska and the Red River Valley, which will handle Nebraska, Wyoming, Colorado, North Dakota, and Minnesota potatoes. Diversion of low-grade potatoes for starch and flour will continue through June 30 under the WFA diversion program, which will operate chiefly in Maine.

- V -

Charges for marketing farm food products, including Government payments to marketing agencies, rose 2 percent from December 1943 to January 1944 and are now 6 percent above the 1935-39 level, the Bureau of Agricultural Economics reports in the Marketing and Transportation Situation. The farmers' share of the retail food dollar dropped from the recent record high of 59 cents in December to 58 cents in January. Retail cost, payment to farmers, and the marketing margin for the family food basket have shown only minor changes since August 1943.

- V -

Railroad labor has made concessions in respect to their working rules, some of which have had the effect of under-utilizing manpower. An outstanding example of such cooperation is the general relaxation of the monthly mileage limitations applicable to the crews in the train and engine service. The average number of hours worked by employees in the train and engine service has been high, standing at 48.3 hours in November 1943.

- PERTAINING TO MARKETING -

The following reports and publications, issued recently, may be obtained upon request. To order, check on this page the publications desired, detach, and mail to the Office of Distribution, War Food Administration, Washington 25, D. C. No letter is required.

Addresses

- Milk Goes to War. March 15, 1944. 3pp. (processed)
By Marvin Jones
- Saving Food Is Everyone's Job. February 24, 1944. 4pp. (processed)
By Marvin Jones
- Food--Now and After the War. March 16, 1944. 3pp. (processed)
By Lee Marshall
- The Poultry and Egg Industry Looks Ahead. February 28, 1944. 8pp.
(processed) By Lee Marshall
- Current and Future Supply of Equipment. March 6-9, 1944. 6pp.
(processed) By Walter Dietz

Reports

- Driven-In Receipts of Livestock, 1943. March 1944. 22pp. (processed)
- Highlights of Population Shifts. March 1944. 47pp. (processed)
- WFA Announces 1944 Support Prices on Farm Products. March 4, 1944.
14pp. (processed)
- Maximum Prices Relating to Agricultural Commodities or Primary
Products Thereof. (Bureau of Agricultural Economics) February
1944. 17pp. (processed)
- Tentative United States Standards for Grades of Canned Succotash.
March 15, 1944. 3pp. (processed)
- Tentative United States Standards for Grades of Frozen Spinach.
March 15, 1944. 6pp. (processed)
- Annual Report on Tobacco Statistics 1943. CS-6 December 1943
83pp. (processed)
- Commodity Futures Statistics--July 1942-June 1943. CS-7 February
1944. 38pp. (processed)

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